



Y4 Thinking like a designer

Adapting a Recipe

Key Knowledge:

- Describe features of biscuits using taste, texture and appearance.
- Explain why some biscuits might be made for children, adults or special occasions.
- Remember and follow simple rules for working in a safe and clean way.
- Follow a recipe with support.
- Use a budget to plan a recipe.
- Adapt a recipe using additional ingredients to fit a design or budget.
- Measure and mix ingredients properly.



Learning Questions

Can I evaluate an existing biscuit?

Can I prepare and cook a dish?

Do I know how to budget?

Can I design suitable packaging?

Can I make and test a prototype?

Can I evaluate a biscuit?



adapt	To change something to make it suitable for a new purpose.	hygiene	Keeping things clean.
budget	A plan of how to spend money.	ingredients	The foods used in a recipe.
combine	Mixing two or more ingredients together.	market research	Gathering information from the target audience.
construct	To build something.	sieve	A piece of kitchen equipment often used to remove lumps.
cuboid	A 3D shape with six rectangular sides.	sift	The process of removing lumps and adding air.
design	A plan for a recipe or product.	target audience	Groups of people that a product is made for.
evaluate	To decide how good something is.	taste	The flavour of a food.
fold	To bend something for a purpose.	texture	The feel of a food when eaten.